

Inspection Report - DRAFT	Date: 02/09/2001	(X) Routine / () Reinspection
Ship: MAJESTY OF THE SEAS	Invoice: No. 1287	Inspectors: Otto; Chervoni
Port: Miami	Amount \$ 9,200	

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Start	End	Pax	Crew	Pax III	Crew III
02/05/2001	02/09/2001	2375	820	2	1
02/02/2001	02/05/2001	2470	826	2	0
01/29/2001	02/02/2001	2416	826	0	1
01/26/2001	01/29/2001	2451	821	2	0
01/22/2001	01/26/2001	2403	821	0	0

NO.	REF.	*	LOCATION / DESCRIPTION
C			WINDJAMMER BUFFET
1	26	*	A FEW SOILED SMALL PLATES WERE OUT AS CLEAN ON THE SERVICE LINE BETTER PROCEDURE FOR PRE-WASH, "POST WASH" INSPECTION BEFORE ITEMS ARE STACKED WITH CLEAN, ALONG WITH SERVICE PERSONNEL CHECKING PRIOR TO PLACEMENT INTO SERVICE.
			WINDJAMMER BEVERAGE STATION
2	19	*	THE LEMON WEDGES WERE UNPROTECTED AT THE BEVERAGE STATION Instructions have been issued to have this items covered up
3	19	*	THE HANDLE OF THE LEMON WEDGE TONGS WAS IN CONTACT WITH THE LEMONS Instructions and training has been done to avoid this practice in the future
			WINDJAMMER GALLEY
4	33		A GAPS WAS NOTED AT THE BOTTOM BULKHEAD PROFILE STRIP BEHIND THE FRYERS AVO has been made to correct this item
5	27	*	MOLD WAS NOTED ON THE NON-FOOD CONTACT SURFACE OF THE ICE/WATER COMPARTMENT PLASTIC COVER AT ICE CUBER NO. 11-2 AVO has been made to correct this item
6	31	*	AN UNLABELED BOTTLE OF GLASS CLEANER WAS NOTED IN THE CHEMICAL STORAGE LOCKER Training has commenced to enforce the policy of having all chemical bottles clearly marked
7	28	*	TWO CAKE PANS AND ONE POT WERE NOT STORED INVERTED NEAR THE ALTO SHAAM HOT HOLDING UNITS Training for the Utilities will be enforced concerning this items.

¹**Critical Items are denoted with bold reference numbers.**

* Indicates item that was noted but not deducted.

8	26	*	THE INNER SURFACES OF THE SALAMANDER UNIT WERE ENCRUSTED WITH CHARRED FOOD RESIDUE The Surface is being soaked every night with a degreaser and attempts are made to improve the situation
9	21	*	THE INNER SURFACES OF THE SALAMANDER UNIT WERE DIFFICULT TO CLEAN Yes there are very hard to clean and newer models should be ordered.
10	39		TWO ADULT ROACHES WERE NOTED CRAWLING UNDERNEATH THE HOT PLATES All areas of concern have been pointed out the Ecolab Team and spraying will be done on a weekly basis
11	27	*	THE TECHNICAL SPACES DIRECTLY UNDERNEATH THE HOT PLATES WERE LADEN WITH GREASE AND FOOD RESIDUE This is a very hard to clean area
12	21	*	THE TECHNICAL SPACES DIRECTLY UNDERNEATH THE HOT PLATES WERE DIFFICULT TO CLEAN Avo Has been made
13	33		THE FIRE DOOR BETWEEN THE BUFFET AND GALLEY WAS SOILED This has been cleaned. Still need to be painted. Avo is made
			WINDJAMMER DISHWASH/GLASSWASH AREA
14	22		THE FINAL RINSE PRESSURE AT THE DISHWASH MACHINE WAS 45 PSI WHICH WAS ABOVE THE MANUFACTURER'S RECOMMENDED PRESSURE RANGE OF 15-25 PSI The pressure has been adjusted to range between 15 and 25 psi.
15	24		THE FINAL RINSE TEMPERATURE WAS TESTED AT 140 °F AT THE DISHWASH UNIT This has been corrected right away
			WINDJAMMER POT WASH
16	28	*	THE STORAGE SHELVING FOR CLEAN ITEMS WAS SOILED WITH GREASE AND DUST Has been taken care off
			WINDJAMMER GENERAL
17	16	*	POTENTIALLY HAZARDOUS READY-TO-EAT FOODS HELD REFRIGERATED FOR MORE THAN 24 HOURS WERE NOT DATE MARKED AS REQUIRED. GROUND DELI HAM AND SHREDDED CHEESE WERE DATED 01/07. Item was corrected
			WINDJAMMER TOILET ROOM
18	30	*	A COVERED WASTE RECEPTACLE WAS NOT PROVIDED IN THE EMPLOYEE TOILET ROOM Corrected
			WINDJAMMER CLEANING MATERIALS STORAGE ROOM
19	38	*	THE MOPS WERE NOT HUNG TO DRY, corrected

20	34	*	THE DECK DRAIN IN THIS AREA WAS CLOGGED DONE, DRAIN UNCLOGGED
			POTABLE WATER
21	06	*	PRIOR TO JANUARY 7, 2001 THERE WAS NO RECORD THAT THE ANALYZER/RECORDER FOR THE DISTRIBUTION SYSTEM WAS CALIBRATED ON A DAILY BASIS.[NEW ITEM] NOTED, THE NEW REQUIREMENT WAS IMPLEMENTED AS PR. JAN.7.2001
22	08	*	THE POTABLE WATER HOSES WERE NOT STORED CAPPED OR WITH THEIR ENDS COUPLED TOGETHER ALL POTABLE WATER HOSES ARE STORED AS PR. USPH REQUIREMENT.
23	*	*	WHEN CONDUCTING THE HALOGEN RESIDUAL TEST FOR THE DISTRIBUTION WATER THE ENGINEER ZEROED THE TEST KIT WITH A STANDARD BLANK RATHER THAN WITH A SAMPLE OF THE WATER TO BE TESTED. Implemented from February 9.
24	08	*	THE HALOGEN RESIDUAL TEST FOR WATER PRODUCTION WERE NOT CONDUCTED AND RECORDED EVERY FOUR HOURS. [NEW ITEM] Has been done since April -99. Logbook to be found in control room.
25	03	*	S NOTED SHOOTING OUT OF THE INJECTION POINT AT THIS TIME. THE LOG NOTED A LEVEL OF 2.5 PPM AT 10 A.M. A TEST AT THE SECOND BUNKERING SAMPLE POINT NOTED GREATER THAN 2.0 PPM. CHLORINATION OF THE BUNKERED WATER IS IN COMPLIANCE WITH USPH REQUIREMENTS.
26	08		THE FILL LINES FOR THE HALOGEN TANKS WERE CONNECTED TO POTABLE WATER LINES WITHOUT BACKFLOW PREVENTION DEVICES IN THE SWIMMING POOL AND WHIRLPOOL SPA PUMP ROOMS. IN ADDITION THESE POTABLE WATER LINES DID NOT HAVE BLUE STRIPING. Installing of back flow prevention and marking water lines with blue striping, done February 10.
27	06	*	THE TEST USED TO MEASURE FOR THE PRESENCE OF E. COLI IN THE VESSEL WATER AND THE PORT WATER WAS NOT IN ACCORDANCE WITH STANDARD METHODS FOR THE EXAMINATION OF WATER AND WASTEWATER. [NEW ITEM] THE TEST METHOD USED AT THE PRESENT TIME IS MILLIPORES STANDARD METHOD. HOWEVER, ACCORDING TO INFORMATION FROM USPH THERE ARE BETTER TEST KITS AVAILABLE. WE WILL CONTACT MIAMI OFFICE TO ADVISE WHAT STANDARD METHOD SHOULD BE USED FLEETWIDE.
			SWIMMING POOLS
28	10	*	THERE WAS NO INDICATION ON THE CHARTS THAT WHEN THE HALOGEN RESIDUAL DROPPED TO BELOW 1.0 PPM THAT EITHER THE POOLS WERE CLOSED OR EMPTY. Implemented February 9.
29	10	*	THE GRANULAR FILTERS WERE NOT OPENED AND INSPECTED FOR MOUNDS OR CRACKS ONCE PER MONTH. A MONTHLY SEDIMENTATION TEST WAS NOT CONDUCTED TO TEST FOR EXCESSIVE ORGANIC MATERIAL ACCUMULATION. [NEW ITEM] Sent shoreside for to be implemented in AMOS.

30	10	*	VERIFY THAT THE DUAL DRAIN SYSTEMS AT THE POOLS ARE DESIGNED TO PREVENT A VORTEX DURING DRAINING OF THE POOLS. [NEW ITEM] Regarding the guidelines from USPH, our system follows this regulation.
31	10	*	ATTACH A LENGTH OF ROPE 1.5 TIMES THE LENGTH OF THE POOL TO EACH RING BUOY. [NEW ITEM] DONE, THE REQUESTED ROPES ARE ATTACHED TO THE RING BUOYS.
			WHIRLPOOL SPAS
32	10	*	INSTALL ANTI-VORTEX DRAIN COVERS AT THE WHIRLPOOL SPAS. [NEW ITEM] Regarding the guidelines from USPH, our system follows this regulation.
			HOUSEKEEPING
33	41	*	DEVELOP A PROCEDURE FOR DISINFECTING COMMON AREAS SHOULD THE CUMULATIVE PROPORTION OF GASTROINTESTINAL CASES AMONG PASSENGERS OR CREW REACH 2%. [NEW ITEM] Procedure has been developed.
			CHILD ACTIVITY CENTER
34	41	*	WRITTEN GUIDANCE ON THE SYMPTOMS OF COMMON CHILDHOOD INFECTIOUS DISEASES WAS NOT AVAILABLE AT THE CENTER. [NEW ITEM] Now available.
35	41	*	WRITTEN GUIDANCE ON WHAT TO DO SHOULD A CHILD DEVELOP SYMPTOMS OF A COMMON CHILDHOOD INFECTIOUS DISEASE WHILE AT THE CENTER WAS NOT AVAILABLE AT THE CENTER. [NEW ITEM] Now available.
36	41	*	A SIGN INSTRUCTING STAFF TO WASH THEIR HANDS AND THE CHILDREN'S HANDS (UNDER 6 YEARS OF AGE) AFTER ASSISTING THEM IN THE TOILET WAS NOT POSTED. [NEW ITEM] Signs being posted.
			BELL BOX
37	21	*	THE TECHNICAL SPACE OF THE VITALITY JUICE MACHINES WERE DIFFICULT TO CLEAN. AVO is made to widen the space to enable uas to clean the Machine better.
38	27	*	THE TECHNICAL SPACE OF THE VITALITY JUICE MACHINES WERE SOILED WITH DRINK RESIDUE. Cleaned machine. Will speak with representative from Vitality to have cover removed for easier access to clean machines.
			DISCO BAR PANTRY
39	22		THE THERMOMETER FOR THE WAREWASHING UNIT WAS NOT ACCURATE. Corrected
O			MAIN GALLEY - DECK 4 - DISHWASHING
40	29	*	HANDWASHING SINK WAS BLOCKED BY A TROLLEY AND A UTENSIL STAND. corrected

41	22		DISH RACKS AND BUS PANS WERE STORED ON DECK BETWEEN USES. <i>corrected</i>
42	24	*	FINAL RINSE SANITIZING TEMPERATURE IN THE MANIFOLD EXCEEDED 210°F BLOCKED ON THE CONVEYOR DISHWASHING MACHINE. [NEW ITEM] <i>corrected</i>
43	22		UPPER FINAL SANITIZING RINSE MANIFOLD NOZZLE WAS BLOCKED AND ONE WAS PARTIALLY BLOCKED ON THE CONVEYOR DISHWASHING MACHINE. <i>corrected</i>
44	22		FINAL SANITIZING RINSE MANIFOLD PRESSURE EXCEEDED 32 PSI. <i>corrected</i>
			MAIN GALLEY - DECK 3 - DISHWASHING
45	22		TWO UPPER FINAL SANITIZING RINSE MANIFOLD NOZZLES WAS BLOCKED ON THE CONVEYOR DISHWASHING MACHINE. <i>corrected</i>
46	26	*	A SOILED PLATE WAS FOUND IN THE CLEAN DISH TROLLEY. <i>Will be mentioned at the F&B Meeting</i>
			MAIN GALLEY - DECK 4 - BEVERAGE STATION
47	39		A ROACH WAS FOUND IN THE SPLASH AREA OF THE VITALITY JUICE DISPENSING MACHINE. ANOTHER ROACH WAS PRESENT UNDER THE JUICE DISPENSING MACHINE. <i>Ecolab will take care of this</i>
48	21		VITALITY JUICE DISPENSING MACHINE WAS DIFFICULT TO CLEAN IN A SPLASH AREA. <i>Will try</i>
49	27	*	FOOD SOIL WAS NOTED UNDER METAL COVER PLATE IN THE SPLASH AREA IN THE VITALITY JUICE DISPENSING MACHINE. <i>Will Be corrected</i>
			MAIN GALLEY - DECK 3 - HOT GALLEY
50	27	*	GREASE RESIDUE WAS NOTED IN OIL DRAIN COMPARTMENT. <i>corrected</i>
			MAIN GALLEY - DECK 3 - COLD GALLEY
51	39		A ROACH WAS FOUND ON A COVERED TRAY OF FOOD IN A REACH-IN COOLER. (PRODUCT IN COOLER WAS DISCARDED AT THE TIME OF THE INSPECTION.) <i>Ecolab will take care of this. They are committed to eliminate the Roach problem</i>
			DINING ROOM - DECK 4 - BEVERAGE PANTRY

52	NOTE		A STRONG SOUR ODOR WAS NOTED IN THE BEVERAGE PANTRY. THIS ODOR MAYBE EMANATING FROM UNDER CABINET OR FROM FLOOR DRAINS. <i>corrected</i>
53	08		A LEAKING BACKFLOW PREVENTER WAS NOTED ON THE POTABLE WATER SUPPLY LINE TO THE CARBONATOR. <i>corrected</i>
			SCHOONER BAR
	08		A LEAKING BACKFLOW PREVENTER WAS NOTED ON THE POTABLE WATER SUPPLY LINE TO THE CARBONATOR. <i>corrected</i>
			CASINO BAR
	08		A LEAKING BACKFLOW PREVENTER WAS NOTED ON THE POTABLE WATER SUPPLY LINE TO THE CARBONATOR. <i>corrected</i>
			PROVISIONS
	17	*	PACKAGES OF FOOD IN FROZEN STORES HAD EVIDENCE OF THAWING OR PARTIALLY THAWING AND REFREEZING. <i>corrected</i>
			POTWASHING
	*		MAIN GALLEY POTWASHING OPERATIONS WERE EXCELLENT DURING THE INSPECTION TODAY.
			FOOD SERVICE GENERAL
	33		DECKS HAD CRACKED DECK TILES AND RECESSED GROUT MAKING THEM DIFFICULT TO CLEAN. BULKHEADS HAD HOLES AND MISSING OR LOOSE PROFILE STRIPS MAKING THEM DIFFICULT TO CLEAN. <i>Strips are being replaced; tiles being addressed.</i>
	13	*	ENSURE THAT THE NEW VSP OPERATIONS MANUAL [7.2.1.2] MANAGEMENT MONITORING OF CRITICAL FOOD SAFETY ISSUES HAS BEEN INSTITUTED INCLUDING DATE MARKING POTENTIALLY HAZARDOUS FOODS, CONSUMER INFORMATION ON CONSUMING RAW OR UNDERCOOKED FOODS. [NEW ITEM] <i>Training/implementation in progress.</i>
			INTEGRATED PEST MANAGEMENT
	40	*	ENSURE THAT INTEGRATED PEST MANAGEMENT PLAN THAT IS BEING IMPLEMENTED MEETS THE VSP OPERATIONS MANUAL REQUIREMENTS [8.1.1] IN PLAN DEVELOPMENT, IMPLEMENTATION AND EVALUATION. [NEW ITEM] <i>Plan was in place at time of inspection; follow-up with Ecolab in progress.</i>
END			